

REVEL

BURGERS + SANDWICHES

Braised Beef Sandwich	<i>braised beef, Swiss, wild mushroom, caramelized onion, mayo, toasted baguette</i>	\$10
Carolina Pulled Pork Sandwich	<i>house-smoked pulled pork, Carolina BBQ sauce, coleslaw</i>	\$10
Revel Burger	<i>house blend of ground beef stuffed with BBQ braised short ribs + house-made bacon, horsey mayo, Dijon, field greens, tomato, brioche bun</i>	\$14
Skuna Bay Salmon Sandwich	<i>grilled salmon, chipotle lime aioli, mixed greens, tomato</i>	\$12
Sweet + Spicy Chicken Sandwich	<i>breaded tender tossed in Bob's secret sauce, bleu cheese dressing, mixed greens, tomato, pretzel roll</i>	\$10
Bacon Cheeseburger	<i>house made bacon, aged cheddar, lettuce, tomato, brioche bun</i>	\$12

NEW YORK HEARTH OVEN PIZZAS

CHOICE OF	<i>pepperoni \$1, house-made fennel sausage \$2, mushrooms \$2, red onions \$1, bell peppers \$1, banana peppers \$1, anchovies \$2</i>	
Carnivore	<i>fennel sausage, pepperoni, bacon</i>	\$10
Vegetable	<i>bell pepper, banana pepper, red onion, mushroom</i>	\$10
Chef's Pie Du Jour	<i>ask your server</i>	\$10

SOUPS

Shrimp + Lobster Gumbo	<i>house-made andouille, tomato froth, fried parsley, crostini</i>	\$6
Tomato + Roasted Pepper Soup	<i>basil cream, fried tomato peel, crostini</i>	\$6

ADD-ONS

Hand Cut Fries (salt + pepper, BBQ, or garlic parmesan)	\$4
Chef's Summer Vegetables	\$5
Smoked Mac + Cheese	\$6
Succotash	\$5
Grandma's Mashed Potatoes	\$4
Coleslaw	\$4
Pickled Vegetables	\$6

COMMUNAL

Shrimp Tacos	<i>mango Savoy slaw, pickled Fresno peppers, avocado crema, chipotle lime aioli, flour tortilla</i>	Single \$10 Communal \$18
Lobster Roll Sliders	<i>lobster meat salad with lemon dressing on a mini brioche bun, herb salad</i>	Single \$11 Communal \$16
Crab Cakes	<i>jumbo lump crab cakes, Savoy slaw, macadamia nuts, mango vinaigrette, house-made tartar sauce</i>	Single \$14 Communal \$25
Smoked Mac+ Cheese	<i>havarti, gouda, aged white cheddar, BBQ chicken bacon lardon, cavatappi pasta, parmesan crumble</i>	Single \$10 Communal \$15
Grilled + Chilled Shrimp Cocktail	<i>cocktail sauce, lemon dressing</i>	Single \$16 Communal \$26
Roasted Red Pepper Bean Dip	<i>white beans, roasted red peppers, roasted garlic, warm flatbread, olive oil, sea salt</i>	Single \$9 Communal \$16
Baby Back Ribs	<i>house-smoked baby back ribs, house-made St. Louis BBQ sauce</i>	Single \$15 Communal \$25
Ahi Tuna Bites	<i>sliced rare blackened tuna, marinated cucumber sweet and spicy soy</i>	Single \$12 Communal \$20
Barbecue Short Ribs	<i>bread + butter pickles, stone-ground mustard, herb salad</i>	Single \$14 Communal \$26
Shrimp + Grits	<i>crispy pork belly, aged cheddar, redeye gravy, scallion</i>	Single \$14 Communal \$25
Fried Cheese Curds	<i>honey Dijon aioli, pickled veggies, herb salad</i>	Single \$8 Communal \$14

SALADS

Kale Caesar Salad	<i>baby kale, roasted red pepper, parmesan crumble, anchovies</i>	Single \$9 Communal \$16
Chopped Salad	<i>lettuce blend, Savoy cabbage, cucumber, red onion, tomato, macadamia nut, mango vinaigrette</i>	Single \$6 Communal \$10
Heirloom Spinach Salad	<i>house made bacon lardon, pickled shallot, mushrooms, deviled quail egg, warm bacon vinaigrette</i>	Single \$8 Communal \$14
Wedge Salad	<i>butter milk blue cheese, bacon jam, hard boiled egg, tomato, smoked ranch dressing</i>	Single \$8 Communal \$14
Mesclun Salad	<i>field greens, shaved carrot, cucumber, radish, grape tomato, lemon vinaigrette</i>	Single \$6 Communal \$10
ADD TO ANY SALAD	<i>chicken breast \$7, hangar steak \$10, crab cake \$11, shrimp \$8, salmon \$10</i>	

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.